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Choice Receipts.

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on the History of Women
in America

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Choice Receipts,

SELECTED FROM THE

BEST MANUSCRIPT AUTHORITIES,

"And there 's the extract flasked and fine, and priced,
And salable at last."

"We may live without poetry, music, and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.—
He may live without books,—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?"

PUBLISHED TOWARD THE ERECTION OF

A GIRL'S SCHOOL AT WALLA WALLA.

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HARTFORD:
PRESS OF CASE, LOCKWOOD & BRAINARD.
1873.

75-330

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Recipe for a Pleasant Dinner Party.

"A round table, holding eight,
A hearty welcome and little state;
One dish set on at a time,
As plain as you please, but always prime;
Beer for asking—and in pewter,
Servants who don't require a tutor;
Talking guests and dumb waiters,
Warm plates and hot potatoes."

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PREFACE.

ALL of the following "choice receipts" have been thoroughly tested; and the most of them taken from old family manuscripts.

The first edition of this little book, issued in 1872, for the benefit of Christ Church Fair, sold so rapidly, that the demand far exceeded the supply; and in order to accommodate a large number of subscribers, it is deemed advisable to put forth a second and revised edition, containing a number of additional receipts—the proceeds of which have been donated by the compiler toward the erection of a Girl's School at Walla Walla, Washington Territory.

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RECEIPTS.

SOUPS.

Calf's Head Soup.—Boil until the meat cleaves from the bone; cut in pieces the size of an egg; strain the liquor and add to the meat; also one dozen large onions chopped fine, and fried with butter. Season with black pepper, cayenne, and salt; one large spoonful each of marjoram, thyme, cloves, and mace, (powdered.) Save the brains and boil in a cloth by themselves, then mix them with browned flour, two ounces of butter, and add to the soup, to thicken it. For Balls, three or four pounds of veal, chopped fine, with quarter the proportion of salt pork, and half the quantity of onions. Season the same as the soup, with the addition of two eggs, and two crackers pounded fine. Fry in lard. Add catsup and wine to the soup, also slices of lemon and hard boiled eggs after it is dished.

Order the calf's head from market with the *skin on.*

Green Pea Soup.—Four pounds of the knuckle

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of veal, one pound of bacon; cut in rather small pieces, put it in a soup kettle with five quarts of water. Boil moderately fast, and skim well. When boiled to rags, strain and put to the liquor one quart of young green peas. Boil until they have quite dissolved and thickened the soup, coloring it green. Have ready two quarts of green peas that have been boiled in another kettle, with two or three lumps of sugar. After they have boiled twenty minutes, put the whole in the soup and boil together about ten minutes.

Okra Soup.—Five quarts of water, one and a half pounds of beef, five dozen okras cut in thin slices, one dozen tomatoes, a teacupful of rice; salt and cloves. The whole must be boiled four hours, and then strained through a sieve.

Oyster Soup.—One quart of oysters, separated from the liquor, washed thoroughly in about a pint of water. Strain the liquor and add one quart of milk, some mace, nutmeg, and pepper, with three crackers pounded fine; add quarter of a pound of butter to the liquor. Boil all together five minutes. Add the oysters and boil a few minutes

Mexican Bean Soup.—One pint of beans to two

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quarts of beef stock. Soak the beans over night, and boil them soft; pass them through a sieve, and add the pulp and two sliced onions to the soup. When dished, add wine, catsup, lemon, egg, and forcemeat balls.

West India Soup.—Fry one pound of sliced onions and a small half loaf of bread in half a pound of butter. Put them in seven quarts of water, with a shin of beef, a few whole cloves, black pepper, a little mace, and sweet herbs. Stir this frequently, boiling down one half. When dished, add two glasses of red wine. The herbs and pepper should be boiled in a bag, the meat and bones to be taken out, but nothing strained.

Tomato Soup.—(Parker House.)—For one gallon of soup, take two and a half quarts of good beef soup, one medium sized carrot, turnip, beet, and two onions peeled and cut in pieces. Boil the vegetables in the stock three-quarters of an hour, strain through a sieve, but not pass the vegetables through. Add a two quart can of tomato, and boil fifteen minutes; strain again, and add salt and pepper. While this is cooling, take a copper or iron saucepan that will hold about six quarts, put in quarter of a pound of

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butter, and heat it a light brown; add (while hot) three tablespoonfuls of flour. Take from the fire and mix well together. Then add the stock and tomato that have been boiled, and mix thoroughly; add one dessert spoonful of sugar, and stir until it boils. Boil fifteen minutes and strain.

Plain Tomato Soup.—Cut in halves half a peck of tomatoes and put them in a kettle with just enough water to cover them. Boil twenty minutes and strain, being particular to get all through except the skins and seeds. Cut some pork in pieces an inch square, and add pepper and salt, a little sugar, and very little flour. Boil one hour.

Green Corn Soup.—Five hours required to prepare. One dozen ears of corn; cut through each row of kernels, and cut all off the cobs. Break the cobs in several pieces and put them into a kettle with just enough water to cover them. Let them boil two and a half hours. Take them out and scrape them with a knife to remove all the corn, then into the same water pour the corn and let it boil perfectly tender, say one and a half hours. Add salt and a little red and black pepper. About half an hour before dinner, pour in one pint of cream and one pint of new milk,

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and let it boil well. Remove from the fire and stir in until dissolved a piece of butter. Any amount of cream improves it.

Carrot Soup.—Knuckle of veal, 9 carrots grated, 2 onions, 2 blades of mace, 2 heads of celery; boil three hours. Strain it, salt and pepper to taste, and a teaspoonful of brown sugar. Thicken with a little flour and butter rubbed together, and wine if liked.

White Soup.—A large knuckle of veal, four quarts of water, a little celery seed, two onions, two carrots, two turnips; boil down to two quarts. Strain the liquor and let it stand until it is cool. Take off all the fat and wipe with a cloth to be sure it is off. Add one pint of new milk or cream, the beaten yolks of three eggs, and a little vermicelli. Let it come to a boil.

It is well to prepare the broth the day before it is wanted.

FISH AND MEATS.

Chowder.—("Com. Stevens.")—Four tablespoonfuls of onion fried with pork, one quart of boiled potatoes well mashed, one pilot bread and a half,

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broken, one tablespoonful of summer savory and thyme mixed, quarter bottle of catsup, half bottle of port or claret wine, half a nutmeg grated, half a teaspoonful each of cloves, mace and allspice, one teaspoonful of red pepper, three teaspoonfuls of black pepper, salt, six pounds of bass or cod cut in slices. Put the whole in a kettle together, with water enough to cover two or three inches. Boil one and a half hours, stirring gently.

Stewed Fish.—Fry a few onions in butter, put the fish into the bake pan on top of the onions, add pepper, marjoram, thyme, cloves, and catsup, two pounded crackers mixed with butter, and not quite enough water to cover the fish.

Fish Sauce.—(Grand Hotel, Paris.)—*Sauce Hollandaise.*—Place in a saucepan the yolks of six eggs, and a little pepper. Put them in a vessel of water, or over a very slow fire; stir quickly, adding little by little one pound of the freshest butter to every six eggs. When the butter is melted and mixed, pass through a sieve; add the juice of a lemon, or a little vinegar. To keep it hot, return the saucepan to the vessel of hot water.

Bread Sauce.—Two slices of stale bread without

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any crust; put them into a saucepan, with two small onions, eight or ten pepper corns, and cold water enough to cover. When it boils, throw away all but the bread. Put half a pint of cream into a saucepan; when *hot*, stir in the bread, after beating with a fork.

Fish a l' Orly.—(Blot.)—Bone, skin, and cut the fish in pieces. Beat two eggs and a pinch of salt together, and dip each piece of fish in it. Roll in bread crumbs, (browned.) Fry in hot fat; turn the sauce on a platter and lay the fish in it.

For the sauce, half can of tomato in a saucepan, with a *little* onion, two or three stalks of parsley, thyme, one bay leaf, one clove, six pepper corns, and salt; reduce by boiling to one third. Strain gently through a colander and return to the fire, with half a spoonful of butter, a little water and flour mixed smoothly.

Turbot à la Creme.—In case of turbot, either bass or codfish will answer. Boil with plenty of salt, remove the skin and bones, and flake it. Boil one quart of cream, and while boiling, stir in three tablespoonfuls of flour, perfectly smooth, and add a bunch of parsley and one onion. When boiled, take both

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out. Clarify quarter of a pound of butter, and add to the cream after it is boiled. Butter a deep dish, and put in first a layer of fish, then one of the sauce, alternately, till the dish is filled, making the sauce come on top. Strew over a layer of sifted bread crumbs, and bake one hour. Garnish the dish with chopped eggs or parsley.

Steamed Oysters.—Put the *solid* oysters into a pan with a generous bit of butter, and some salt and pepper; cover tightly, and shake the pan occasionally. Have ready some dry, toasted bread, buttered, and when the oysters are sufficiently steamed and plump, turn on to the toast and send *immediately* to the table.

Fried Oysters.—Drain *large* sized oysters, dip them in the beaten yolk of an egg, and roll in crumbs, (half bread and crackers,) seasoned with a little salt, and *cayenne* pepper. Fry in salt pork fat.

Fricasseed Oysters.—Fifty very large oysters, washed and put in sufficient water to cover them. Place over a slow fire until quite solid, thoroughly cooked without shrinking. Scald and strain half a pint of the oyster juice with half an onion, small

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bunch of parsley, and a sprig of celery. Add to this, (after straining out the vegetables,) quarter of a pound of butter and half a pint of thick cream. Thicken with a tablespoonful of flour rubbed in butter and the yolks of three eggs, a little salt and cayenne pepper. Drain the oysters, lay them in a hot dish and pour the dressing over them very hot, just before serving.

This preparation is also very good used for the filling of a *vol-au-vent.*

Lobster.—Prepare the lobster as for salad, only cutting it in larger pieces. One tablespoon of flour, one of butter, well rubbed together; the yolk of a raw egg, one and a half teaspoons curry powder, a little salt and cayenne pepper, a cup of cream. This mixture must be well stirred together and strained on to the lobster, taking care not to mash it. Sift the yolks of two hard boiled eggs. If too dry add more cream. This mixture can be baked on a dish, or heated through, making a stew.

Lobster Cutlets.—Boil two good lobsters and take out all the meat, mince very fine or pound in a mortar. Put it in a stew pan, with a small piece of butter, salt and white pepper, a little lemon juice and sugar.

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Set on the fire; stir until it boils up. Remove from the fire, add one egg, stirring well. Add another egg if the quantity of lobster requires. Set away to cool. When cold shape it in the form of lamb cutlets, brush over with a beaten egg, roll in bread crumbs. Use the small red toes of the lobster for a point to every cutlet, press them up where the bone comes. Fry in sweet butter, a light brown. Serve with or without gravy

Tongue Stew.—Put a fresh tongue in cold water, add three pounds of lean beef; let it boil four hours; add carrots, potatoes, and other vegetables if desired. Brown a little flour to thicken the gravy. One half glass wine, fifteen or twenty cloves, salt, pepper. Strain the gravy to get out all bones, peel the tongue, return it to the gravy, but take out the beef, and not send it to the table.

Scolloped Clams.—Chop the *soft* part of the clams; having well cleaned the shells fill the half shells with the chopped clams, season with pepper, mace, or nutmeg; spread over the top, bread or cracker crumbs, and bits of butter. Bake a few minutes of a light brown.

Chicken Croquettes.—Mince very fine one cold

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chicken and two sweet breads, (previously parboiled,) season with salt, pepper, a little nutmeg. Take a tumbler of cream, two tablespoonfuls of butter, four of flour, a little salt, mix and boil, then stir into the minced meat. When cold take a spoonful of the mixture and roll into shape; dip them in the beaten yolk of egg and cracker crumbs, drop into boiling lard, cook a light brown. This receipt makes one and one-half dozen.

Sweet Breads.—Parboil till quite tender and set away to cool. Fry them a nice brown, season with pepper (red) and salt. For the gravy half a teacupful of the *thin* part of tomato, cooked, two tablespoonfuls or more of wine; thicken with butter and flour; season with a little pinch of ground cloves, allspice, red and black pepper, and salt. Put back in the gravy, stew five minutes; serve hot.

Oyster Paté.—(Philadelphia.)—To fifty oysters, (drained,) simmer plump, fifteen or twenty minutes; a large quarter of a pound of butter, mixed with two teaspoonfuls of flour. Stir into the oysters a small quantity of nutmeg, the yolks of two well beaten eggs, half a teaspoonful of vinegar stirred in the eggs, a little parsley chopped fine, red pepper and salt.

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Stir all with the oysters while cooking ten minutes. Have ready baked a very fine puff paste, and add this to it with a top crust.

To boil a Ham.—Put a moderate sized ham in a pot of cold water and let it simmer ten hours; then let the water boil rapidly for fifteen minutes. Remove, skin the ham, cover with fine cracker crumbs, stick with cloves, and let it brown in the oven.

Veal Paté.—Three and a half pounds lean, raw veal, chopped fine, with a slice of salt pork, two eggs, two spoonfuls of cream, (or a piece of butter,) six small, pounded crackers, two spoonfuls pepper, one of salt, some marjoram. Form into a loaf. Sprinkle the top with bread crumbs, and little bits of butter. Bake in a pan with a very little water, and baste frequently with wine and the water from the pan. Bake about two hours. To be eaten cold.

Veal eu blanquette.—Two pounds of the breast of veal; cover with tepid water for one or two hours; drain and wipe with a towel. One ounce of butter in a sauce pan with one spoonful of flour, and stir. When turning *yellow*, add the meat, stirring fast, and just cover with cold water; stir, and let it boil

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gently; salt. When underdone, beat the yolks of two eggs with a teaspoonful of cold water and mix with a spoonful of butter; turn it to the meat; stir well and serve.

A Salad Dressing.—The yolk of a hard-boiled egg, the yolk of one raw, one teaspoonful salt, a little red pepper, and mustard. Pour in *very slowly* five tablespoonfuls of oil, mixing well. When made to a smooth paste, add two spoonfuls of rich cream; lastly, one spoonful of vinegar. This will keep on ice several days.

Chicken Salad.—Roast or boil the chicken with salt in the water. Remove all the skin and fat; cut the meat up fine. For one large chicken, use three or four roots of celery. Cut it up in pieces, not too fine, and let stand in cold water. Never mix a salad until the last moment. For the dressing use the yolks of four or six eggs, half hard boiled, salt and mustard to your taste. Stir in little by little, a flask of the *very best* oil, and add, as you require, one or two spoonfuls of vinegar; lemon juice is better. Mix a part of the dressing with the meat and celery, saving some to spread over the whole.

Minced Turkey.—Take some cold turkey, or any

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cold fowl, remove the bones and skin, and mince fine; put in a stewpan with a little broth or gravy, pepper, salt, a little nutmeg and lemon juice. Have ready a dish prepared with a border of mashed potatoes; pour the turkey into the middle, and set into the oven a few minutes to brown. Garnish with slices of lemon and parsley.

VEGETABLES, ETC.

Boston Baked Beans.—Pick over and put to soak three pints of beans, early in the morning. After noon put the beans over the fire in cold water, and at the first boiling pour off the water, and fill up with cold; repeat three times. At the *third boiling* remove from the fire, and put the beans into a stone crock, with three tablespoonfuls of molasses, and a small piece of salt pork. Cover with boiling hot water, and place in the oven to bake all night. Keep the beans covered during the evening with the hot water.

Potatoes Fried.—Square fillets, sliced, and drop into cold water. Put into boiling fat, and stir occa-

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sionally. When nearly done take out and put in a colander; heat the fat; return the potatoes. In half a minute they are beautifully browned. Turn into colander again to drain; salt and stir them; serve hot. The second time makes them swell.

Rice Croquettes.—Four ounces of rice, washed in cold water, and put on the fire in three gills of milk; when it boils add a little more milk; when cooked, add two ounces of butter, two ounces of sugar, and mix well; add two yolks of eggs and mix again; return to the fire one or two minutes; then spread on a dish to cool; mix a few bread crumbs, put a spoonful of rice here and there on the board, roll and flatten each end with a knife; dip in egg beaten, with a pinch of salt and a few drops of water; roll again in crumbs and fry; dust with sugar.

Spinach.—Throw in boiling water, at the first boiling, a little salt; boil tender; turn into a colander; then drop immediately into cold water; turn again into a colander and press gently; chop fine and return to the fire with a little butter; when melted and mixed add half a spoonful of flour; stir again; then add about one gill of gravy, and salt to taste.

Mashed Potatoes.—Boil and mash potatoes, then

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beat them with the white of an egg until frothy; add a generous bit of butter, a few spoonfuls of cream; salt; strain through a colander and set it in the oven a few moments.

Corn Oysters.—One pint of grated green corn, one egg well beaten, one tablespoonful of salt, one teaspoonful of pepper, flour enough to make a batter; mix all together, and drop by the spoonful into boiling lard.

Green Corn Pudding.—Half a dozen ears of green sweet corn, scraped from the ear, mixed with two beaten eggs, two spoonfuls of sugar, one of butter, a saltspoon of salt, half a pint of cream (or milk), one dozen pounded crackers; mix well together; bake three hours in a pudding dish, or two hours in cups.

Eggs à la Crème.—Boil six eggs hard, cut in slices, lay in a deep dish, with bread crumbs between each layer; put two ounces of butter with half a tablespoonful of flour rubbed into it, in a saucepan; add some parsley, a little onion, salt, pepper, a little nutmeg, and half a gill of cream; stir on the fire until it thickens, then pour it over the eggs; cover the top with bread crumbs and bits of butter; bake a light brown.

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Omelette.—Six eggs beaten, the whites and yolks separately, one tablespoonful of butter, half a teacup of milk, one teaspoonful of flour; warm the milk enough to melt the butter; add to it the salt and flour; mix all together; butter the frying pan with a large spoonful of butter, and pour in the batter; when done, turn together and serve.

Poached Eggs.—Beat six eggs ten minutes; put into an earthen dish that will bear the heat; one spoonful of milk to each egg, and two or three besides; a little salt, butter the size of a nut; stir constantly until done. This makes enough for eight persons.

Stuffed Eggs.—(French.)—Boil eggs hard, cut them in half; take the yolks out and mix with cold chicken or veal, chopped very fine; add pepper, salt, a large piece of butter, (chopped parsley if you choose;) place this mixture in the eggs, uniting the two parts; roll in the white of egg, (two whites to one dozen eggs;) drop in hot lard, and fry a light brown; after taking them out, pour off the fat, and in the same pan pour half a pint of cream or rich milk, saving a little cold to mix with a spoonful of flour, to thicken; add the yolk of an egg; stir quickly, and when smooth pour over the eggs.

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Macaroni.—One-quarter of a pound of macaroni boiled in water, with a little salt, twenty or thirty minutes; when done, drain off the water, and keep the saucepan covered; roll two tablespoonfuls of butter in four of flour; boil half a pint of cream and one pint of milk, to which add the butter and flour, and boil until it thickens, *stirring* all the time; grate one-quarter of a pound of cheese; butter a dish and put in first a layer of macaroni, and one of cheese; add some of the sauce, and so on until the dish is filled, the last layer to be cheese; bake ten minutes in a quick oven.

Macaroni à la Solferino.—To half a pound of macaroni boiled in water and well strained, add half an onion, a slice of raw ham, chopped fine and browned; moisten the mixture with tomato sauce, and just before serving, sprinkle the whole with grated cheese, about four tablespoonfuls or more.

For dressing Celery.—Trim and wash the celery and lay it in salt and water one hour; put in a form the length of the celery pieces; fill with a rich chicken water; one ounce of butter, vinegar to taste, and a little salt; cover tight and boil tender; remove the celery, drain well; brown two spoonfuls of flour, mix it well in and pour through a sieve over the celery.

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BREAKFAST AND TEA CAKES.

Parker House Rolls.—One quart of flour, butter half as large as an egg, half a teaspoonful of white sugar, a little salt; wet up at night with warm milk, previously boiled; half a teacup of yeast; in the morning knead fifteen minutes; let it rise until two P. M.; then roll out like doughnuts, cut round, put a small piece of butter into each one, fold over and pull it, to make it long and shaped like a roll; put in the tins and let it rise until time to bake, half an hour before tea, in a quick oven; to be eaten hot.

Burlington Muffins.—Boil and mash four potatoes, rub them into one quart of flour, add one tablespoon of butter, a little salt, half a small teacup of yeast, four eggs, half a teaspoonful of fine sugar; mix at night; drop the dough from a spoon into muffin rings or pans, and set it to rise till morning; bake half an hour.

Rolls.—One pound of flour, one egg, butter the size of an egg, worked in the flour, one tablespoon of sugar, half a pint of milk, warmed; an even spoon of salt, one and a half tablespoons of yeast; make

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over night; stir down early in the morning, let it rise, then put in pans to rise before baking.

French Rolls.—One quart of flour, add two well beaten eggs, half a pint of milk, one spoonful of yeast, a little salt, one ounce of butter; knead thoroughly; mix the night before using; make into small rolls half an hour before baking.

Rye Drop Cakes.—One and a half pints of rye flour, one pint and four large spoonfuls of milk, five eggs, a piece of soda as large as a pea, a pinch of salt; beat the eggs separately and stir the flour into them; bake in earthen cups.

Drop Biscuit.—Two pounds of flour, one-quarter of a pound of butter, one gill of yeast, milk enough to drop; mix thoroughly; set to rise; after they are risen do not stir or knead, but drop with a spoon on to buttered tins; bake in a quick oven.

Magnolia Rice Bread.—One pint of rice flour, one pint of milk, one tablespoonful of butter, one egg, one level teaspoonful of soda, one of cream tarter, a little salt; scald the milk and mix as for corn bread.

Rusk.—One pint of warm milk, four ounces of

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butter dissolved in it, two pounds of flour, six ounces of powdered sugar, mixed in the flour, a little salt, a teacup of yeast; set the sponge at night; knead into a light dough in the morning; let it rise well; then roll it out half an inch thick; cut it out and let it rise again; beat an egg and brush over the top with a feather; bake in a quick oven.

Indian Batter Cakes.—One quart of sifted Indian meal, one handful of wheat flour, sifted, three eggs well beaten, two tablespoonfuls of brewer's yeast, or four of home made, one teaspoonful of salt, one quart of milk.

Muffins.—One quart of milk, three eggs, one teaspoonful of salt, four tablespoonfuls of yeast, flour to make them a stiff batter, a piece of butter the size of an egg; the milk should be blood warm.

Windham Biscuit.—Three pounds of flour, nine ounces of butter, three eggs, three spoonfuls of yeast, three of cream; mix together with milk to a stiff paste, and beat half an hour; a little salt; roll out *very* thin.

Excellent Soda Biscuit.—One quart of flour, a piece of butter the size of an egg, well rubbed together, one

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teaspoonful of soda dissolved in the milk, (about one and a half cups of cold milk,) two teaspoonfuls of cream tartar sifted in the flour; stir all together with a fork quickly, and turn on to the board; roll out and bake immediately.

Lowell Brown Bread.—Three teacups of Indian meal, two teacups of rye meal, half a teacup of molasses, one teaspoon of salt, and one of soda; mix with not quite one quart of milk; bake two hours; this quantity makes one round loaf.

Sally Lunn.—Six ounces of butter rubbed into two pounds of flour, three eggs, one pint of milk, (blood warm,) two tablespoonfuls of yeast; bake one and a half hours in a quick oven; half the quantity is enough for a small family.

Corn Pone.—Sift about one quart of corn flour; make a thin batter, adding by degrees spoonfuls of clabber, beating it all the time one way; add three or four eggs, well beaten, a teaspoonful of salt, and one of soda, dissolved in a little warm milk; grease the pans well; then sprinkle corn meal thickly over the buttered parts before putting in the batter.

Italian Bread.—One pound of bread dough, mix in

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half a cup of softened butter; use flour enough to roll out, but not stiff; sift fine Indian meal over the fingers after they have been rolled out, cut into strips about three-fourths of an inch wide, and seven or eight long; place them on a tin sheet; let them rise a few minutes, and bake; they should be quite crisp.

Graham Puffs.—To one pint of Graham flour add one pint of milk and one egg; stir in the flour slowly until it becomes a smooth batter; put it in bake pans after heating, and place it in the oven at once; two dozen.

Nantucket Corn Bread.—One pint of meal scalded with one quart of sweet milk; add butter the size of an egg, one teaspoonful of salt, one tablespoonful of sugar, four eggs well beaten. Mix thoroughly, and bake.

Hominy Bread.—Boil soft one pint of small hominy; when cool, add one tablespoonful of butter, three tablespoonfuls of corn meal, two eggs well beaten, and one pint of milk. Melt a tablespoonful of lard, and when hot, pour in the batter. Cooks in five minutes.

Dutch Puffet.—One quart of milk, three eggs, one

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cup of sugar, one cup of butter, half a cup of yeast, and flour enough to make a spoon stand in it. Let it rise several hours. Bake in long tins three-quarters of an hour.

Breakfast Cakes.—One quart of flour, one cup of cream, (sweet or sour,) one teaspoonful of cream tartar sifted in the flour, one teaspoonful (even full) of soda, two eggs beaten and worked in the dough. Rise over night. To be rolled thin, and fried in boiling lard.

Cream Cake.—One pint of cream, four eggs beaten separately, a little salt, and flour enough to make a batter like cake. Bake in long tins, and eat immediately.

Cream Cakes.—One tumblerful of milk, one tumblerful of cream, four eggs, salt, and flour enough to drop on buttered tins by spoonfuls several inches apart.

Buckwheat Cakes.—The Yeast.—Soak a light handful of hops in cold water. Boil four or five potatoes with the hops until they are very soft, then remove and mash the potatoes through a wire sieve. With the boiled water scald six or seven spoonfuls of flour,

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and add one teacupful of yeast. Let it stand until it becomes light. When it rises, it is ready for use.

The Cakes.—About ten large spoonfuls of buckwheat flour, two spoonfuls of Indian meal, half a teacupful of yeast. Beat the batter at least *fifteen minutes* at night. Mix with warm water, and add some salt.

Flannel Cakes.—Two ounces of butter, one pint of hot milk to melt it, one pint of cold milk, five eggs, flour enough to make a stiff batter, one teaspoonful of salt, two spoonfuls of yeast. Set it in a warm place and let it rise three hours. Butter a griddle and drop on in small cakes.

Virginia Wafers.—One quart of flour, a piece of butter the size of an egg, the yolks of two eggs, milk enough to be able to roll the dough very thin. Beat the dough with a rolling pin half an hour or more, until it blisters, and then roll it as thin as paper. Cut out the biscuits, prick them with a fork, and bake them on tins or pans two or three minutes.

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CAKE, ETC.

Black Cake.—Two pounds of butter, two pounds of sugar, two pounds of flour, twenty eggs, eight pounds of citron, nine pounds of raisins, seven pounds of currants, ten nutmegs, two teaspoonfuls of cinnamon, two of cloves, two of molasses, half a pint of brandy, and half a pint of wine. If the loaves are large, bake three hours in a moderately hot oven.

Pound Cake.—One pound of sugar, three-quarters of a pound of butter, ten eggs, one pound of flour, and some grated nutmeg.

Hartford "Election Cake."—"Extra.—Four pounds of flour, two pounds of sugar, one pound of butter, one pound of lard, two pounds of raisins, one pound of citron, four eggs, one quart of new milk, two heaping teaspoonfuls of mace, four nutmegs, half a tumbler full each of wine and brandy, and one pint of home-made yeast. In the morning *cream* the butter and lard, and when very light, add the sugar, mixing well; then take a little less than half of it and rub well into the flour, after well *warming* the flour. Add the milk blood-warm, and the yeast. Mix thoroughly, and let it stand where it will keep

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quite warm, until it becomes very light, which should be by nine or ten o'clock at night. Do not disturb it while rising. Beat the eggs separately and mix with the remainder of shortening, adding spice, wine, etc. Mix well, and let it rise a second time. Next morning, when *light*, fill pans two-thirds full, putting in a little at a time, and dropping the fruit in thickly in layers, to prevent its sinking. Bake in a slow oven. Observe *all* of the directions.

For the *Yeast*, boil a small handful of hops in one quart of water, and strain through a sieve; pour *boiling hot* over the flour enough to make a thin batter. When cool, add half a pint of distillery yeast, strain again, and let it stand until it is very light and foamy.

Make the yeast the day before you wish to make the cake.

Imperial Cake.—One pound of butter, one pound of sugar, fourteen ounces of flour, ten eggs, one glass of wine, half a glass of rose water, two nutmegs, one pound of raisins, one pound of currants, one pound of almonds blanched and cut in pieces. Bake in two round loaves.

Lady Cake.—One pound of sugar, half a pound of

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butter, three-quarters of a pound of flour, the whites of sixteen eggs, two ounces of bitter almonds blanched and pounded with rose water to a fine paste, added to the butter and sugar well rubbed together. Bake in shallow tins in a moderate oven.

French Loaf.—One pound of flour, one pound of sugar, half a pound of butter, one pound of raisins, eight eggs, a glass of wine, the peal and half the juice of a fresh lemon.

Cocoanut Cake.—One pound of sugar, half a pound of butter, three-quarters of a pound of flour, six eggs, one nut pared and grated.

Spice Cake.—One pound of flour, one pound of sugar, half a pound of butter, four eggs, one spoonful each of cloves and cinnamon, one nutmeg, some chopped raisins and citron, one teacupful of milk, one teacupful of saleratus, and a glass of wine or brandy.

Sponge Cake.—One pound of sugar, half a pound of flour, ten or eleven eggs, the grated rind and juice of one lemon, and a pinch of salt. Beat the whites of the eggs very stiff and add them to a part of the sugar, beating stiff; then the yolks, beaten thor-

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oughly, with the remaining sugar, then the lemon, and lastly, sift in the flour lightly, stir *slowly*, and bake immediately in a quick oven.

Queen's Cake.—One pound of sugar, half a pound of butter, one pound of flour, six eggs, a wine glass of cream, two glasses of wine simmered with some mace, and some chopped raisins.

Betsey.—Two and one-half pounds of flour, one and one-quarter pounds of sugar, one pound of butter, four eggs, two spoonfuls of ginger, carraway seeds, a tiny bit of saleratus. Roll *very thin*, and cut in long strips. Bake a delicate brown. One-half the quantity is sufficient.

Rose Drops.—One-half pound of butter, three cups (small) of sugar, four eggs, a wine glass of rose water, one teaspoonful of soda dissolved in one-half cup of milk or cream, two teaspoonfuls of cream of tartar, six or seven cups of flour. Drop from a teaspoon into pans and bake.

Excellent Bread Cake.—Two pounds of dough, three-quarters of a pound of butter, one pound of sugar, five eggs, a wine glass of brandy. Rub the butter and sugar together and add one-half. When

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well risen add the spice and brandy, then the remainder of the butter and sugar, raisins and citron.

Raised Bread Cake, No. 2.—Three tea-cups of dough, two of sugar, one of butter, two eggs, nutmeg, a glass of wine, one coffee-cup of raisins.

Take three cups of flour, mix with it a little yeast into a batter, (as thick as for pound cake,) at night. In the morning add the other ingredients. Let stand about two hours before baking. Put in the raisins just before baking.

French Cake.—Three and one-half cups of flour, two and one-half cups of sugar, one cup of butter, one cup of sour milk, six eggs, half a teaspoonful of soda, one teaspoonful of cream of tartar.

Cocoanut Mountain Cake.—Six eggs, one pound of powdered sugar, one-half pound of butter, one pound of flour, one cup of milk with a teaspoonful of soda in it. Mix the butter and sugar, then add the eggs one by one, stirring well, then the flour and milk alternately and gradually. Bake in three jelly cake tins. Sprinkle freshly grated cocoanut between each layer and over the top. Makes two loaves.

A Nice Jelly Cake.—One-half cup of butter, one

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and three-quarter cups of sugar, three cups of flour, one cup of milk, four eggs, three teaspoonfuls of baking powder. Bake in a deep tin, and when cold cut in three layers, spreading jelly between. Sprinkle powdered sugar over the top.

Lemon Cake.—One cup of butter, three cups of sugar, the yolks of five eggs well beaten, one teaspoonful of saleratus in a tea-cup of milk, the grated peel and juice of a lemon; add last of all the beaten whites of the eggs, and sift in four cups of flour as light as possible. Bake in long tins half an hour.

Sugar Gingerbread.—One pound of butter, one and one-half pounds of brown sugar, eight eggs well beaten, two pounds of flour (lacking a tea-cup full,) a coffee-cup two-thirds full of ginger. Wet a knife in milk and spread on flat tins. Sift a little white sugar over the top just before baking.

Coffee Cake.—One and one-half cups of sugar, one of butter, one of molasses, one egg, one and one-half teaspoonfuls of cream of tartar, three-quarters of a teaspoonful of soda, one of cloves, one nutmeg, one cup of very strong coffee, four cups of flour. Mix in the above order.

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Original Boston Cream Cakes.—One pound of flour, one-half pound of butter. Rub the butter well into the flour, stir very quickly into a quart of boiling water, boil one minute, and turn it into a dish to cool. When cool add ten eggs two at a time, beating with your hands only enough to mix. Drop on buttered tins, and bake in a hot oven fifteen minutes. This quantity will make twenty-four cakes.

Custard for Cream Cakes.—One quart of milk, four eggs, two ounces of flour beaten with the eggs, and stirred in when it boils. Sweeten and flavor as you like. The custard should be made first that it may have time to cool.

Excellent Cream Cakes.—(Blot.)—Two ounces of butter in a saucepan with one and one-half gills of cold water. At first boiling throw in four ounces of flour, and stir fast half a minute or so; then add four eggs one at a time, or five if the eggs are small. Butter a tin, drop with a spoon one and a half inches apart, glaze with egg and bake. When done cut—not quite through—and fill with cream.

The Cream.—Two tablespoonfuls of sugar in a saucepan with one of flour, three yolks of eggs, one-half pint of milk. Mix well cold, set on the fire, stir constantly five minutes, and flavor.

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Chocolate Eclairs.—Paste the same as for cream cakes, and drop on buttered tins lengthwise. When baked and cold cut through one-half and fill with the following cream:

One-half ounce of chocolate cut and melted on the fire, three spoonfuls of sugar, one of flour, and the yolks of four eggs. Mix well cold, add three gills of milk, set on the fire and stir constantly till thickened, flavor, add a few drops of water to the chocolate, and add to the cream, mixing well.

Scrape two ounces of chocolate, four ounces of sugar, two spoonfuls of cold water, stir on the fire till thick enough, dip one side of the cakes in, and when cold enjoy them.

Jumbles.—One pound of flour, one pound of sugar mixed; then cut up one pound of butter (after having washed the salt out of it) in the sugar and flour; rub all *well* together, add the whites and yolks of four eggs beaten separately, a wine glass of brandy, enough rose water to flavor, and some cinnamon. Drop a teaspoonful on tins quite far apart, as they spread very thin. Bake in a *moderate* oven. Watch constantly to prevent their burning.

Cookies (Mrs. Hart's).—Two cups of sugar, one

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of butter, one teaspoonful of pearlash dissolved in one tea-cup of milk, flour enough to roll out, and half an ounce of carraway seed if you wish.

Cookies, No. 2.—Two cups of sugar, one of butter, two eggs, one teaspoonful of soda, two of cream of tartar, one tablespoonful of carraway seed, and flour enough to roll out very thin. Use a crimped rolling-pin, and cut in lengths with a jagging iron. Bake a light brown.

Beignet Soufflé.—Put in a stewpan one pint of milk or water, one teaspoonful of sugar, two ounces of butter, a few drops of vanilla flavoring; give it one boil, and throw in some flour, stirring constantly until it thickens and detaches itself from the pan; it will take about half an hour, as the better it is done the lighter it is; remove it from the fire; stir in six eggs, one at a time; about two ounces of sugar; have ready a pan of hot fat, and drop in by a spoon small pieces of the paste; when cooked a nice color, take out and drain on a napkin, and sift sugar over.

Gingerbread.—One cup of sugar, two cups of molasses, one cup of butter, three eggs, four cups of flour, two teaspoonfuls of saleratus, one cup of cream,

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one tablespoonful of ginger; add also cinnamon, cloves, and allspice, and a little dried orange-peel if you like.

Crullers.—One-half pound of sugar, five eggs, a quarter of a pound of butter, one nutmeg, and enough flour to roll out. Fry in hot lard.

Naples Biscuit.—One pound of flour, one pound of sugar, eight eggs beaten separately, half a wine glass of rose water. Drop on buttered tins and bake a light brown.

Olecokes.—One quart of milk, two tablespoonfuls of yeast. Make a sponge over night, let it rise, and when light add one pound of sugar, half a pound of butter, six eggs, cinnamon and nutmeg, and one pint of milk: let it rise a second time, cut into round pieces after rolling out, fry in hot lard, and then roll in sugar.

Gingerbread Nuts.—Half a pound of brown sugar, a quarter of a pound of butter, one and a half pounds of flour, two large spoonfuls of ginger, one teaspoonful of powdered cloves, and one of cinnamon; stir in one pint of molasses, the grated peel of a large lemon, and a very small teaspoonful of pearlash

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dissolved in vinegar. Roll out half an inch thick, and cut in small cakes the size of a quarter of a dollar.

Chocolate Cake.—One pound of sugar, ten eggs, a part of the juice and grated rind of a lemon, a pinch of salt, half a teaspoonful of cream tartar, quarter of a teaspoonful of soda, half a pound of flour. Dissolve the soda in a trifle of hot water, and sift the cream tartar in the flour. Spread on jelly tins, and remove from the tin as soon as baked to a light brown. Have ready the following paste, and spread on warm:—Two squares of Baker's chocolate, three-quarters of a cup of sweet milk, one cup of brown sugar. Pound the chocolate, and dissolve it on the fire in the milk; then add the sugar, and boil slowly forty or fifty minutes. Must be spread on the cake while both are warm.

Another Chocolate Icing.—Two-thirds of a cup of grated chocolate, one cupful of powdered sugar, well mixed together; stir like frosting into the beaten whites of three eggs, and add a little vanilla flavoring.

Cocoanut Sponge.—One and a half pounds of sugar, three-quarters of a pound of flour, ten eggs beaten

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separately, one half the sugar with the yolks, and the other half with the whites; the grated meat of two large nuts, and some salt.

Doughnuts.—Add some flour to one cent's worth of yeast, and one cupful of milk; let it rise after dinner. At night add two eggs, one cupful of milk, three-quarters of a cup of lard, two cups of sugar, a pinch each of nutmeg and cinnamon, and soda the size of a pea. Give a second rising. In the morning heat the moulding board, cut all out with a spice box, and let them rise an hour or more before frying. Fry them a light brown. Drain them on a napkin and sift sugar over them.

Hickory-nut Cakes.—One teacupful of nut meats, one teacupful of sugar, one egg, two scant tablespoonfuls of flour. Drop on buttered tins in small cakes and bake.

Cocoanut Cakes.—One pound of cocoanut grated fine and dried, one pound of sugar, the whites of two eggs well beaten; mix with a spoon and make into small balls. Lay them on tins covered with white paper; set two inches apart and bake them about fifteen minutes. Watch them closely, for they are apt to burn.

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Chocolate Caramels.—(N. Y.)—Half a pound of chocolate, three-quarters of a cup of milk, two cups of sugar, one cup of molasses, a piece of butter the size of an egg; boil half an hour. Try them in cold water, and if they are hard, spread them on buttered pans, and when nearly cold, cut them in squares.

Another.—Half a pound of Baker's chocolate, three tumblerfuls of brown sugar, two tumblerfuls of molasses, a piece of butter the size of a butternut, two tablespoonfuls of cream. Boil the sugar and molasses half an hour. Add the other ingredients and boil half an hour longer. Flavor with vanilla, etc.

Geneva Molasses Candy.—Put one spoonful of butter, one cupful of sugar, and two spoonfuls of water into a kettle. When it just boils, add half a cup of molasses. Boil about fifteen or twenty minutes, or longer, according to test. Add nutmeats just before turning on to buttered tins, and spread it as thin as possible. Try it.

Oranges Glacés.—(Blot.)—Pare and separate them the day before using, and set in a dry place. Put half a pound of sugar, and half a pint of water on the fire in a *copper* saucepan; after mixing once do

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not stir again. Let them boil for some time, then test with a stick, and drop in water; if the sugar breaks, it is ready. Hang the fruit on wire and dip in, then hang on a pole to dry.

CREAMS, ETC.

Philadelphia Ice Cream.—Boil one pint of milk and two tablespoonfuls of arrowroot, and stir until very thick. Strain and let it cool, then add two quarts of good cream, and sweeten to taste. Flavor with vanilla bean.

Another Ice Cream.—One quart of milk, one quart of cream, the whites of ten eggs, some sugar, and flavor. Beat the whites of the eggs stiff, and stir them into the cold milk, and let it boil. Add the cream cold, just before freezing.

Frozen Pudding.—Six eggs, (the yolks added to a quart of milk or cream,) one heaping tablespoonful of arrowroot. Boil like custard. When cold, add preserves, stale cake, almonds, or anything good. Flavor with wine, brandy, and vanilla; sweeten to taste. Freeze like ice cream. For the sauce, beat the

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whites of the eggs with a little brandy, sugar, and cream.

Matrimony.—Pare and cut in small pieces two dozen peaches. Cover them with sugar and let them stand three or four hours. Beat them into one quart of cream, or very rich custard, (if cream sweeten,) and freeze.

Porcupine.—Slice a sponge cake in halves, spread them with jelly, then put them together, and pour wine over it; stick with blanched almonds. Set in a deep dish, and pour custard around it.

Roman Punch.—One tumblerful each of brandy and rum, half a tumblerful of madeira wine, three large lemons, three pints of water, one teaspoonful of drawn green tea, and sugar to taste. Squeeze the lemons and cut a part of the peel thin, leaving it in the liquor several hours before using, to extract the flavor. May be frozen or not.

Apple Float.—Core three large apples, bake them, remove the skin, and add one cupful of powdered sugar, and the white of one egg; beat all together very light. Put a rich soft custard at the bottom of a dish, and float the apple upon it.

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Chocolate Creams.—Beat separately the whites and yolks of six eggs; add to the latter a cupful of fine sugar, and stir the whites into the yolks. Dissolve quarter of a pound of chocolate in half a pint of hot water, and add one and a half pints of cream. Give it one boil, and turn it on to the eggs, stirring constantly. Pour it into a pitcher and set it into boiling water, stirring until the cream thickens.

To be served in glasses, and eaten cold. Whip sweetened cream very thick to ornament the top.

Whips.—One quart of cream, half a pint of wine, half a pound of sugar, the whites of three eggs, and the grated rind and juice of one lemon.

Chocolate Custard.—Grate and boil two squares of Baker's chocolate in one pint of water for fifteen minutes; then add a quart of milk, and sugar enough to make it quite sweet, and boil all together for ten minutes. Set it away to cool, and when quite cold add five eggs, beaten, leaving out the whites of two. Return the mixture to the fire till it thickens. Strain it and flavor with vanilla.

For Squash or Pumpkin Pies.—Allow to three cups of the squash, one cupful of cream, three eggs, some sugar, and seasoning; make very thin with hot milk.

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Lemon Pies.—Two lemons, one cupful of cream, five eggs, a piece of butter the size of an egg, and sugar to taste. Beat the yolks of the eggs and sugar together, then beat the whites of the eggs stiff; add the cream to the yolks, next the melted butter, grated lemon, and juice; then add the whites just before putting into the plates, which must be covered with light paste.

Apple Pudding.—Two pounds of strained apple, six ounces of melted butter in rose water, eight eggs, lemon and sugar to taste. Bake in puff paste.

Charlotte Russe.—Three-quarters of an ounce of isinglass, (good weight,) one vanilla bean, put into half a pint of milk; boil till dissolved; ten eggs, (less will do;) add to the yolks half a pound of sugar; beat very light; add half a gill of brandy, then one pint of sweet cream; strain the half a pint of milk; add then the beaten whites, and mix all together; pour into moulds which have been lined with sponge cake, about a quarter of an inch thick.

Another (easier).—Whip to a stiff froth one pint of cream, with the whites of two eggs in it; one great spoon of Cox's gelatine, dissolved in a cup of milk;

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sweeten; flavor with wine and vanilla; pour on to the cake in moulds.

Gateau de Pommes.—Dissolve three-quarters of a pound of loaf sugar in one pint of water; add two pounds of apples, pared and cored, the peel of one lemon, chopped very fine, and a part of the juice; boil until quite stiff; put into a mould; when turned out for the table, stick with blanched almonds, and pour around it a rich, soft custard.

Charlotte.—Line the sides and bottom of a baking dish with thin slices of bread well buttered; then fill the dish with layers of apple, cut in thin slices; sprinkle frequently with sugar and bits of butter, using in all about half a pound of butter; in the meantime soak in warm milk as many thin slices of bread as will cover the whole; over which place a plate and a weight to keep the bread close upon the apples; bake slowly three hours.

Wine Jelly.—Add to a box of Nelson's gelatine the juice of three lemons and one orange, one pint of cold water; let it stand one and a quarter hours; then add one pound of white sugar, one quart of boiling water, one pint of wine, stirring gently until

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dissolved; turn through a strainer into moulds to cool; it is best to pare the rind of one lemon and of the orange, very thin, and boil in some of the water, with a little whole mace, and sticks of cinnamon, to give a good flavor.

Italian Cream.—Soak half a box of Cox's gelatine in half a pint of milk, for about an hour; add to it one pint of milk, and the beaten yolks of four eggs, stirring constantly, as for boiled custard; sweeten to taste; remove from the fire and add vanilla flavoring, and two glasses of wine; then the beaten whites of the eggs thoroughly stirred in; turn into moulds to cool.

Corn Starch Blancmange.—Dissolve four tablespoonfuls of corn starch in a little cold milk, and pour into one quart of boiling milk; let it boil twenty minutes, stirring constantly; have ready the whites of four eggs, beaten to a stiff froth, and four tablespoonfuls of white sugar, with a little salt; stir together as soon as the corn starch is taken from the fire, and pour immediately into moulds; make a soft custard of one pint of milk, the yolks of the eggs, and four tablespoonfuls of sugar; flavor with vanilla; when ready to serve turn the blancmange on to a deep dish, and pour the custard around it.

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Fritters.—One pint of boiling hot water, four eggs, some salt, one pint of flour; stir the flour into the water and let it get *cold;* then add the eggs, and fry in boiling lard.

Strawberry Short Cake.—One pint of flour, one teacup of milk, two eggs, half a cup of butter, two teaspoons of baking powder; bake in a shallow tin; When done cut it through the center, butter it and put in the fruit plentifully sweetened; sprinkle sugar over the top.

Méringue.—Beat the whites of four small eggs; stir in half a pound of fine sugar; spread on two tin plates; bake of a light brown; when done put one above the other, with the following mixture between: a small quarter of a sheet of Cooper's isinglass, dissolved, and added to one pint of cream; flavor and sweeten to taste; whip till quite light.

Velvet Cream.—One quart of whipped cream, three-quarters of a box of gelatine, put into a cup and just covered with cold water; let it stand an hour, then dissolve and strain it; the whites of four eggs beaten stiff, stirred into the cream; sweeten; flavor with vanilla; put it into a dish to cool; then turn out.

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In winter an excellent sherbet can be made by adding to the juice of oranges or lemons, powdered sugar and stirring in enough fresh fallen snow to thicken it; to be eaten immediately.

Spanish Cream.—Half an ounce of isinglass boiled ten minutes in half a pint of water; strain into one quart of boiling cream; add the yolks of six eggs, beaten very light; one glass of wine; sweeten to taste; flavor with vanilla, and stir until cold.

Lemon Sponge.—Boil one and a half ounces of isinglass in a pint and a half of water with the rind of one lemon; when nearly dissolved, add three ounces of fine sugar and let it stand a short time on the fire. Strain, and add when nearly cold the juice of six lemons. Whisk a long time in a cool place till thick and white; then put in a mould.

Lemon Solid.—Boil two ounces of isinglass and the rind of four lemons grated in one quart of water until dissolved; when cold, add the juice of the lemons; sweeten to taste, and add the yolks of nine eggs well beaten. Put all in a stewpan and give it a simmer, stirring it all the time. Strain, and pour into moulds.

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Omelette Soufflé.—The yolks of six eggs beaten with a quarter of a pound of fine sugar; the juice and grated peel of one lemon; add the beaten whites just before putting in the oven. To be baked fifteen minutes, and serve immediately, as it will fall.

Cream Méringue.—Beat five yolks of eggs with a quarter of a pound of fine sugar; add one pint of cream, with the grated rind of a small lemon. Put it in a deep dish and set it in boiling water, stirring till it is a rich cream. Cool it, and when cold beat the whites of five eggs very stiff, with sugar; spread it over the cream and hold a hot iron over it to harden the whites and make them brown.

Cocoanut Méringue.—Mix one grated nut with one pint of milk, a small lump of butter, the grated rind of one lemon, the yolks of four eggs; bake fifteen minutes; beat the whites of the eggs with half a pint of sugar, the juice of the lemon, and spread upon the top of the baked cocoanut, and bake again ten minutes.

Bake a sponge cake, cut out the middle and put soft custard in.

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PUDDINGS.

Tapioca Pudding.—One quart of milk, four tablespoonfuls tapioca, four eggs, one pint of cream, the grated peel of one lemon, a little salt, two glasses of wine, and sugar to taste; let the tapioca soak twelve hours in the milk, then put it over the fire, let it just boil; remove and let it stand until cold; then add the other ingredients, leaving the cream and beaten whites of eggs until the last; bake in a pan of water; to be eaten cold.

Birds-nest Pudding.—Make puff paste sufficient for one pudding; a pint of butter to a pint of sugar, rubbed to a cream; flavor with nutmeg, and almost a wine-glass of wine; eight eggs beaten separately, then mixed with the butter and sugar; put it over the fire, stirring constantly, and let it almost boil; line a pudding dish with paste; put in six apples, pared and cored; turn the mixture over the whole and bake half an hour.

The above is enough for two puddings. If the mixture does not quite fill the dish fill up with milk, and add a little more sugar. Ornament the top with whipped cream.

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Marlborough Pudding.—Six eggs, six ounces of butter, six ounces of sugar, six large spoonfuls of sour apple stewed and strained, the grated peel of one lemon and half the juice. Mix the butter and sugar with the apple while hot, and not add the eggs until cool. Bake in deep dishes lined with paste.

Sir Watkins Pudding.—One-half pound of beef suet chopped fine, one-half pound of pounded sugar, one-quarter of a pound of bread crumbs, one-quarter of a pound of fine flour, the grated rind of one lemon. Mix with these the yolks and whites of two eggs, and the juice of the lemon. A pudding this size requires two hours boiling, and the mould should be stuck with stoned raisins. To be served with a rich lemon sauce.

Christmas Pudding.—Ten sponge crackers pounded and put in one quart of milk. Let stand over night. In the morning rub through a colander; eight eggs beaten, one pound of sugar, one cup of molasses, one cup of brandy, one pound of suet, one tablespoonful of salt, one of nutmeg, half a spoonful of mace, one spoonful of cloves, the rind of a lemon grated, one-quarter of a pound of citron cut in thin pieces, one pound of currants, and one pound of stoned raisins.

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Boil five hours. It adds much to the appearance to turn half a tumbler of brandy over, and set it on fire just as it goes to the table. Serve with wine sauce.

Lemon Pudding.—One quart of rich lemonade, four tablespoonfuls of sago, six apples pared and cored. Bake in a pudding dish.

Chocolate Pudding.—Four eggs, three even spoonfuls of corn starch, one full cup of grated chocolate, two cups of sugar. Beat the yolks, mix the starch with a little cold milk and add; put in the sugar and chocolate, pour all into one quart of boiling milk, and cook a few minutes. Turn into a pudding dish. Make a frosting of the whites with four spoonfuls of sugar, spread on the top of the pudding, and just brown in the oven. To be eaten cold.

Amber or Marmalade Pudding.—One-half pound of bread crumbs, one-half pound of suet, one-half pound of sugar, one jar of Dundee orange marmalade, four eggs well beaten. Have the bread grated very fine, and the suet chopped fine. Stir in the orange, lastly the eggs. Mix well, pour into a tin mould, and steam four hours. Eat hot with wine sauce.

Cocoanut Pudding.—One pound of grated cocoa-

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nut, one-half pound of butter and one-half pound of sugar, stirred together until very light, add a glass of wine, six eggs well beaten added with the nut to the sugar and butter. Grate two stale sponge cakes (confectioner's size,) or two ordinary slices, mix well together, put into a buttered dish, and bake half an hour. When done, ornament by bits of citron stuck all over, a la porcupine. Serve with hot wine sauce.

Snow Pudding.—Dissolve half a box of gelatine in a cup of cold water, one large lemon sliced thin, with two cups of sugar, added to one pint of hot water. When the gelatine is dissolved add that also. When the mixture is cool add the beaten whites of three eggs, and beat till it looks like snow. Make a custard of the yolks of the three eggs and one pint of milk, and pour around the snow after it is turned out of the moulds.

Hunter's Pudding.—One pound of bread crumbs mixed with one gill of thick cream, ten eggs, leaving out the whites of six, one pound of beef suet, one pound of currants, one pound of raisins, two ounces of citron, one tablespoonful of rose water, half a gill of brandy. Mix all well together, tie in a cloth, boil

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five hours, and then send to the table with the top stuck with bits of citron. Serve with hot sauce.

English Plum Pudding.—One pound of beef suet, a little salt, three-quarters of a pound of loaf sugar, one pound of flour, six eggs, one pint of new milk, one and a half pounds of raisins, one pound of currants, three-quarters of a pound of citron, two nutmegs, mace and cloves to your taste, and two wine glasses of brandy. Chop the suet fine, rub it to a cream, add first the sugar, rub it well, then the flour, rub again, and add spices, fruit, and brandy. Beat the eggs, add them, then the milk. Tie in a cloth tight. This quantity will make two quart bowls, or three pints. Boil the quarts five hours, the pints four hours. The water must be plentiful, boiling when the puddings are put in, and not stop.

Pine-apple Pudding.—One pine grated, one-half a pound of sugar, a quarter of a pound of butter, ten eggs, two ounces of bread crumbs.

Virginia Pudding.—Five eggs, reserving the whites of three for sauce, one pint of milk, one gill of cream or an ounce of butter, three tablespoonfuls of flour, and a little salt. Bake half an hour.

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Sauce.—Beat the whites of three eggs to a froth with half a pound of sugar, and flavor with wine and vanilla. To be put on the pudding just before serving, after the pudding is cold.

Suet Pudding.—One cup of suet, three cups of flour, one cup of sour milk, one teaspoonful of saleratus, two cups of raisins, one cup of molasses, currants and citron. To be boiled. Eat with wine sauce.

Indian Pudding.—Turn one quart of scalding hot milk over one cup of Indian meal, mix well, and add a little salt, one cup of molasses, and butter the size of an egg. Bake.

Sago Pudding.—Four large spoonfuls of sago prepared like starch on the fire, with salt, pare and core apples, put a lump of sugar in each, pour the sago around them and bake. To be eaten with cream and sugar.

Pop Overs.—Two teacups of flour, two of milk, two eggs, salt, a piece of butter the size of a walnut, (melted,) butter the cups and nearly fill; bake in a quick oven. Serve with wine sauce.

Cold Rice Pudding.—A small teacup of rice, boiled

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very soft, in three pints of milk, five eggs, the yolks of three, well beaten; mix the eggs and rice; after it comes off the fire, a small piece of butter, a little salt, five tablespoonfuls of sugar, the grated rind of a lemon, one-half the juice to be added to the five whites, beaten stiff, with five tablespoonfuls of sugar; spread over the top of the rice, and brown in the oven.

PRESERVES AND PICKLES.

Orange Marmalade.—To one dozen sweet oranges, add two lemons; skin them and soak the rinds in water two or three days; change the water, and boil them soft; mash and mix them with the pulp, adding one pound of sugar to one pound of pulp and rind, and boil it.

Brandy Peaches.—Put a quarter of a pound of saleratus to a pail full of water; when boiling throw in two or three peaches at a time, and let them remain about five minutes; then throw them into cold water for a minute, and rub the furze and skin off with a towel, after which throw them into another pail of cold water till all are done; make a syrup

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while the peaches are preparing; three-quarters of a pound of sugar to one pound of fruit; boil the peaches in the syrup until a fork will go in them easily, and then put in jars, filling up with the syrup and half the quantity of brandy; when cold, cork tight.

Currant Jelly.—Strain the juice of the fruit, add to every pint one pound of sugar; heat the sugar in the oven; boil the juice separately twenty minutes, skimming it constantly; pour to the sugar and when dissolved turn into moulds, cover with paper the next day.

Chili Sauce.—Thirty ripe tomatoes, three green peppers, three medium sized onions, (chopped;) add three tablespoons of salt, three tablespoons of mustard, three teaspoons of nutmeg, three teaspoons of ginger, one and a half teaspoons of allspice, one and a half teaspoons of cloves, one and a half of cinnamon, one pint of vinegar, sugar about twelve tablespoonfuls; boil until cooked, and bottle.

Chow Chow.—Chop sixteen quarts of green tomatoes, thirty-six large cucumbers, thirty-six green peppers, five and one-third quarts of onions, three cauli-

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flowers, picked small; salt it well and let it stand twenty-four hours; drain off the brine, scald, and put it on again; in an hour scald all together, with a piece of alum, half the size of an egg.

Dressing.—Seven quarts of vinegar, two and a half pounds of brown sugar, two and a half teacups of flour, fourteen tablespoons of ground mustard; put a piece of alum the size of a walnut into the vinegar, and when scalding hot stir in the flour, mustard and sugar, previously wet with a little cold vinegar; stir constantly until it thickens; drain off the brine from the vegetables, and pour the dressing on hot.

Tomato Catsup.—To one gallon of strained tomato, four tablespoonfuls of black pepper, four of salt, three of mustard, half a tablespoonful of allspice, half of cayenne pepper.

Tomato Catsup.—Six quarts of tomatoes, (measure after they are peeled and mashed,) three pints of vinegar, four tablespoonfuls of salt, four of black pepper, three of mustard, three of allspice, three of cloves, two red peppers, three onions; boil four hours, and strain through a sieve; bottle and cork tightly.

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Hot Pot.—Six quarts of vinegar, one pound of salt, one pound of ginger root, half a pound of shelotts, half an ounce of mace, two ounces of whole pepper, two ounces of mustard seed, one tablespoonful of cayenne pepper, one ounce of long peppers; boil all together half an hour; put it in a stone pot to cool, and then put in anything you please.

A pickle for preserving tongues or any meat when boiled fresh.—Six pounds of salt, one pound of sugar, one pint of molasses, four ounces of saltpetre, boiled in four gallons of water; cool and skim; the meat to be put cold into the pickle.

Higdom.—One peck of green tomatoes, three peppers, and three onions, chopped fine; add one cup of salt, and let it stand over night, then press out all water; one-half a cup of white mustard seed, one tablespoon of black pepper, one tablespoon of cloves, one tablespoon of allspice, one cup of brown sugar, and a little horse-radish; cover all with scalded vinegar.

Pickled Mangoes.—Put the melons in a pot and pour boiling salt water upon them, and cover up; the next day cut a slit from end to end, and take out the

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seeds; return the melons to the brine, and leave them in it eight days; then put them in strong vinegar for a fortnight; afterwards wipe them dry inside, and stuff and tie them; pack in a stone jar, with the slit uppermost, and keep them covered with the best vinegar.

Stuffing for forty melons.—One pound of white raw ginger to be washed and boiling water poured upon it; let it stand twenty-four hours, then slice it thin and dry it; one pound of horse-radish, scraped and dried, one pound of mustard seed, washed and dried, one pound of chopped onions, one ounce of mace, one ounce of nutmeg, pounded fine, two ounces of tumeric, and a handful of black pepper corns; make these ingredients into a paste with one-quarter of a pound of ground mustard, and half a pint of sweet oil.

Spiced Currants.—Five pounds of currants, four pounds of brown sugar, one pint of vinegar; add whole cloves and cinnamon to taste; simmer together one hour.

Pickled Oysters.—A gallon of solid oysters, put into a colander to drain; put the oysters into a bowl of salt and water, enough to cover them; take im-

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mediately out; measure the liquor and add to it as much vinegar as liquor; a tablespoonful of pepper corns, one of cloves, one of salt, a small teaspoon of mace; boil about five minutes; pour on the oysters; cover and let stand.

Pickled Peaches.—Take ripe but hard peaches, wipe off the down, stick a few cloves into them, and lay them in cold spiced vinegar; in three months they will be sufficiently pickled, and retain much of their natural flavor.

Sweet Pickled Peaches.—One peck of peaches, one quart of vinegar, three pounds of brown sugar; wipe off the down, and lay the fruit in a jar; let them stand in the vinegar and sugar forty-eight hours; take them out; put the syrup on the fire, and throw in a few peaches at a time; let the peaches cook until you can perforate them with a fork to the stone; take them out and pour the hot vinegar on them; let a bag of cloves and pepper remain in the vinegar.

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PUNCHES, &c.

Milk Punch.—(To bottle.)—(*Judge Haliburton's receipt from the 53d Regiment's mess.*)—One quart of pale brandy, one quart of best rum, two and a half pounds of loaf sugar, seven lemons, rind and juice, four quarts of water, one quart of boiled milk; mix the spirits, lemon and sugar; let it stand one hour; then add the water and milk, which must be quite cold; stir the whole very well, and let it stand three hours; pass it through a flannel bag until it becomes quite clear, when it may be bottled.

Rum Toddy.—(*Com. Edgar, of New York Yacht Club.*)—One part of rum, by measure (tumbler), half a measure of sugar, two parts of water, one lemon, the rind only.

Claret Cup.—(English receipt.)—Put into a large jug one bottle of claret, the rind of half a lemon, about four slices of cucumber, four ounces of sugar; ice two hours; stir once or twice; just before serving add one pound of ice, one bottle of seltzer, a glass of sherry, one of curaçoa, or brandy, if you prefer.

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Charleston Punch.—Three bottles of hock, six bottles of catawba, six cups of strong black tea, three wine glasses of maraschino, three champagne glasses of old rum, three tumblers of powdered sugar, three oranges, three lemons, ice.

Virginia Apple Toddy.—Three parts of brandy, (by measure,) one part of rum, two parts of sugar, eight parts of water, four roasted apples, if used, crashed in; omit one part of water.

French Punch.—One bottle of brandy, one bottle of rum, three pounds of sugar, (half a bottle of orange flower water,) six oranges, three lemons, one pint of green tea, six apples, stewed in two quarts of water; this makes eight bottles of punch.

Egg Nog.—Beat six eggs separately; stir the yolks into one quart of milk, or thin cream, half a pound of sugar, then mix in half a pint of rum, or brandy; flavor with grated nutmeg; lastly stir in the beaten whites of three eggs; mix in a China bowl.

Mint Julep.—Put at the bottom of a large tumbler one or two pieces of pine apple, nicely pared, and cover them with a thick layer of loaf sugar,; pour on it a wineglassful of the best brandy, and add water

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till the tumbler is two-thirds full: finish with a thick layer of pounded ice; then stick down at the side a bunch of fresh mint, and put in the other side a straw or glass tube.

Regent's Punch.—Roll the lemons to make them more juicy; then pare them very thin and cut out the pulp, removing the seeds and the white part of the rind; add the peel and pulp to one pint of boiling water, with two teaspoonfuls of green tea. Boil ten minutes, then strain through a linen cloth, and sweeten. Add champagne or brandy the last thing.

Oxford Receipt for "Bishop."—Stick cloves in the rind of a lemon or orange, and roast it a long time before a slow fire. Put equal quantities of cinnamon, cloves, allspice, and mace, into a little water, and boil them till the whole strength is extracted; then boil a bottle of port or claret wine and put the roast lemon and spice into it; then sweeten and add the juice of half a lemon, and grate on some nutmeg. Serve hot, with the lemon and spice floating in it.

Mulled Wine.—One bottle of sherry or madeira wine, one and a half pints of water, and boil in a tea kettle. While boiling, beat up the yolks of nine eggs,

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and add not quite one pound of white sugar, grated nutmeg, and stir all together; beat the whites of the eggs stiff, and stir them into the yolks. When the wine is boiled, hold the kettle as high as possible and turn the wine on, stirring constantly; then turn from one pitcher to another until thoroughly mixed.

Tom and Jerry.—(Baltimore Receipt.)—Four eggs and six large spoonfuls of powdered sugar beaten together very light, (a perfect froth,) six wineglassfuls of St. Croix rum, and one pint of boiling water. Stir the water into the mixture, and then turn it back and forth into two pitchers, the pitchers being hot, and the glasses also hot. Grate nutmeg on the top of each glass, and drink immediately.

CAUDLE.

Mix two spoonfuls of oatmeal in a quart of water, with a blade or two of mace, and a piece of lemon peel; stir it often, and let it boil twenty minutes; strain and sweeten, and add a little white wine, nutmeg, and a little lemon juice.

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A very delicate and excellent way of cooking an egg for the sick, is to break the egg in water, and let it stand twenty-four hours; then gently boil the water until the egg is cooked. Serve on toast or plain.

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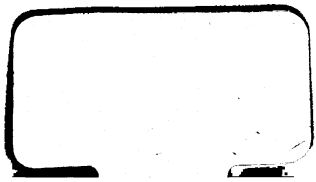

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